



Mother's Day Menu

28th March 2019

Starters

Pan-fried scallops with textures of apple

Smoked duck breast, warm orange and pomegranate dressing

Game terrine, plum and beer chutney, toasted ciabatta

Smoked haddock and cheddar cheese soufflé

Mains

Sous vide sea bass with herb gnocchi, confit onions and horseradish sauce

Confit belly of pork stuffed with black pudding with braised red cabbage, mash and
cider jus

Roasted lamb rump with salsify and wild mushrooms

Roasted vegetable wellington, tomato and red pepper sauce

Desserts

Salted chocolate delice with coffee mousse and rum crème fraîche

Clementine tart with Italian meringue and caramelised macadamias

Chocolate and passion fruit bavaois

Lemon soufflé with lime sorbet

Coffee and petit fours

£18.50 per person



**WESTON
COLLEGE**